

# JAM TARTS AND SAVOURY CHEESY TARTS

## INGREDIENTS

### Shortcrust Pastry

(enough for a 12 hole bun tin)

175g plain flour

90g butter

About 6 tsp water

Extra butter to grease bun tin

### Filling for 12 tarts

125g jam

OR

2 eggs beaten

60g grated cheese

150ml milk

## METHOD

**When making pastry keep everything cool!!!**

- 1 Rub the flour and butter together with your fingers until the mixture looks like fine breadcrumbs.
- 2 Add some water. **It is essential that you do not add too much water so add this a little at a time.**
- 3 Squeeze the mixture together into a ball. The bowl will be clean when the pastry is ready.
- 4 Wrap the pastry in cling film and allow to rest in the fridge for 30 minutes to 1 hour. This allows the gluten (a protein) in the pastry to relax. Rest and try not to over handle your pastry as otherwise it will shrink when cooked and it will be tough to eat.
- 5 Sprinkle flour over the table and rolling pin and roll out. Turn the pastry as you roll. Add flour to the table if it sticks.
- 6 Roll out to about 4mm thick and cut out 12 circles using your pastry cutter.
- 7 Gently press the circles of pastry into the greased bun tin.
- 8 Spoon in the filling:-  
  
Jam tarts -only half fill the cases with jam.  
  
Savoury Cheese Tarts - mix the three ingredients together in a bowl and spoon into the pastry cases.
- 9 Cook either tarts at 200°C/400°F/ Gas mark 6 for 15 minutes.

Equipment :-scales, sieve, 3 bowls, spoons, rolling pin, 7.5cm pastry cutter, 12 hole bun tin, measuring jug.

You can add small diced pieces of ham, vegetables, tuna fish etc to the Savoury Cheese Tarts.

Now you know how to make pastry you can make lots of other things, apple pies, mince pies, quiches and much more!!!